



# **REFRESH: Food Waste prevention through business & consumer engagement, valorisation & environmental impacts**

**From EU and national perspective**

Dr Hilke Bos–Brouwers, 4 May 2017, Edinburgh

Wageningen Food & Biobased Research



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**FOOD & BIOBASED RESEARCH**  
WAGENINGEN **UR**



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## Mooi food waste plaatje



## Food waste from EU / MS perspective

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- 🥬 Roadmap to resource efficient Europe – 30% by 2020
- 🥬 Revision Environmental Framework Directive -50% by 2025
- 🥬 Circular economy package – 50% by 2030

Definition, monitoring & action/innovation



# REFRESH: Resource Efficient Food and dRink for the Entire Supply cHain

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**REFRESH's main objective is to contribute towards Sustainable Development Goal 12.3 of halving per capita food waste at the retail and consumer level and reducing food losses along production and supply chains.**

To achieve this, the project's main goals are to:

- Develop strategic agreements to reduce food waste with governments, business and local stakeholders in four pilot countries (Spain, Germany, Hungary, and the Netherlands).
- Formulate EU policy recommendations and support national implementation of food waste policy frameworks
- Design and develop technological innovations to improve valorization of food waste and ICT-based platforms and tools to support new and existing solutions to reduce food waste
  - ☞ 26 Partners from 12 European countries and China
  - ☞ Duration: July 2015 – June 2019
  - ☞ Funding: ~ EUR 9 million



# Project Consortium

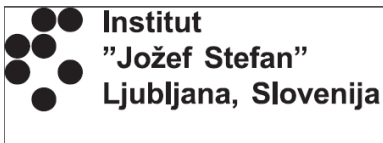


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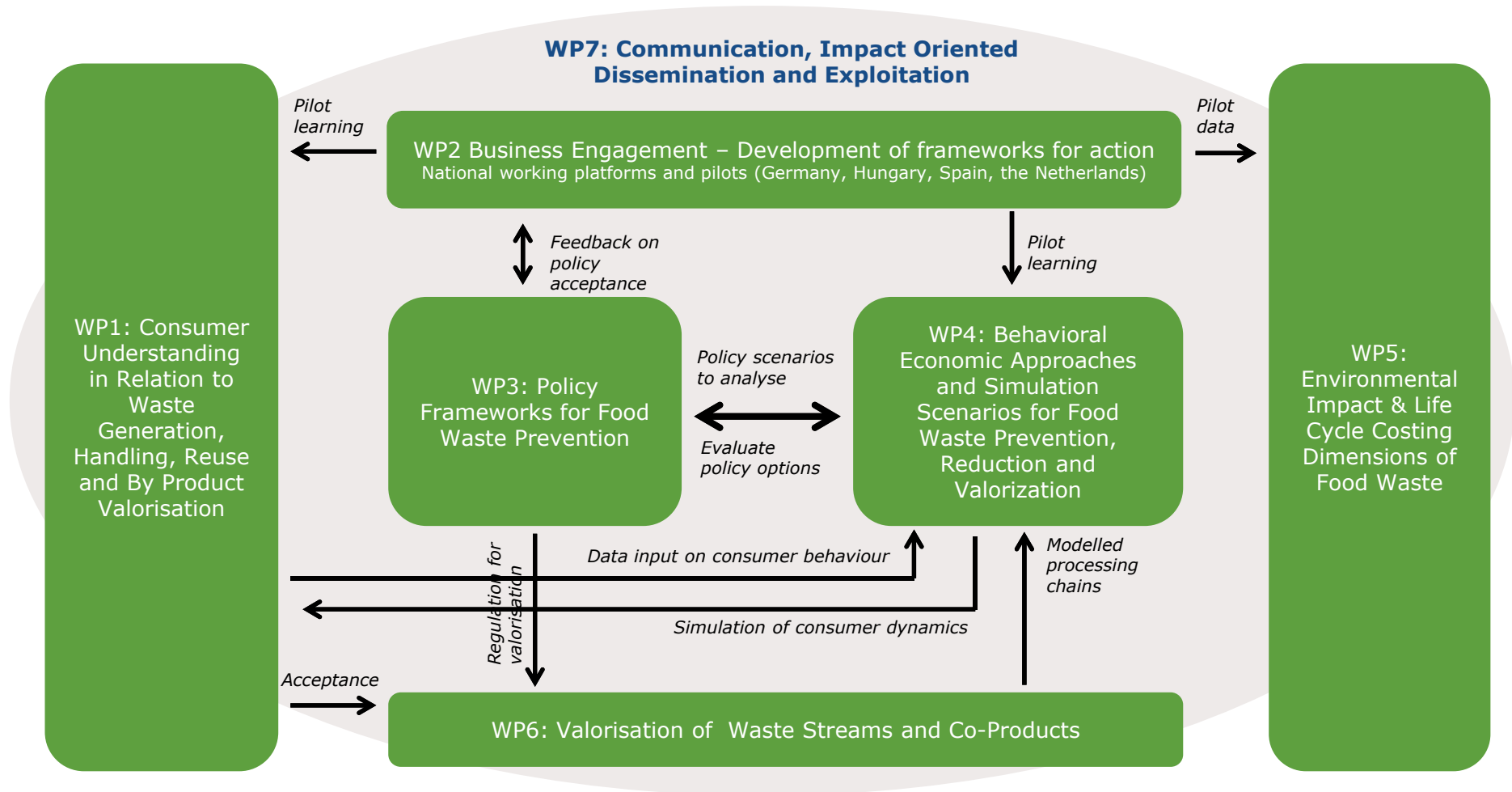
University of Natural Resources and Life Sciences, Vienna



[www.eu-refresh.org](http://www.eu-refresh.org)



# WP Structure





# Consumer engagement

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- 🥬 Framework / drivers for consumer behaviour
- 🥬 Household fw measurement methodologies
- 🥬 Upcoming:
  - 🥔 Quantification of FW-related HH behaviour
  - 🥔 On-pack information
  - 🥔 IT-tools as Platform for prevention



# Business engagement

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- 🥬 Voluntary agreements / Framework of action
- 🥬 Piloting working platforms
- 🥬 Community of Experts
- 🥬 Blueprint for wider adoption
- 🥬 China





# Valorisation

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- 🥬 Top food waste stream selection
- 🥬 Technology for
  - 🥔 Animal feed decision support
  - 🥔 Fibers for high value valorisation
  - 🥔 Bacterial strains



# Environmental impact

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- 🥬 How to assess FW? Scope & boundary settings (“REFRESH Situations”)
- 🥬 Providing LCA & LCC guidance for decision making



## Other Wageningen UR studies

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- 🍆 Understanding Shelf-life
- 🍆 CARVE
- 🍆 Monitoring FW
- 🍆 Date labelling alternative terminologies
- 🍆 Food 360 / 'food waste factory'

Plaatje CE van WUR



# Thank you for your attention!

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## Contact details

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